



## 2016 Reserve Chardonnay (Sustainable) Marlborough New Zealand

### Harvest & Winemaker's notes:

The grapes for this chardonnay were sourced from a vineyard in the Wairau Valley. A mixture of Clone 15, B95 and Mendoza clones were handpicked and whole bunch pressed into French oak barrels. The wine was fermented on light solids, followed by full malolactic fermentation. The wine was aged for 11 months in 20% new and seasoned French oak barrels.

### Winemakers:

David Clouston & Sanna Stander

### Tasting notes:

Golden straw in colour, the bouquet has stone fruit, lemon and floral aromas mingling with struck match and mineral notes.

The palate is rich and seamless with subtle butterscotch, flinty undertones and ripe stone fruit flavours. An elegant and refined style with good mid-palate weight and a lingering, creamy finish.

When to drink: 2017 - 2020

SOILS	Silt river gravels
ALCOHOL	13.5%
T.A	4.9
RS	<1
BRIX	23.5
PH	3.45
HARVEST DATES	Early April